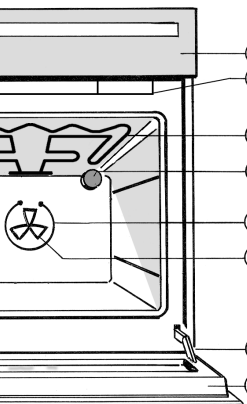


PRODUCT DESCRIPTION SHEET



First-Last.... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Oven door hinges
8. Oven door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately.

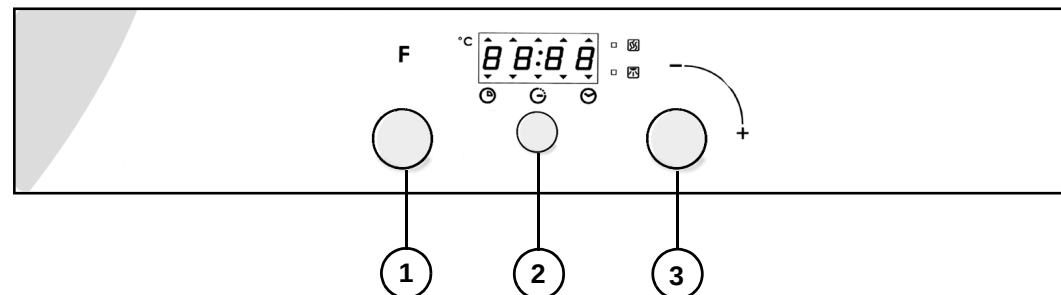
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house. Code N° 4819 310 39186.

- Grid
- Pan set

TABLE

Function	Preset temperature/level	Function description (see details in the user's manual)
OVEN OFF	-	-
OVEN LIGHT	-	To switch on the oven light.
WARM (Keep Warm/MLTF Maintenance)	35°C	To keep a constant temperature, either 35°C or 60°C.
FAN	160°C	To cook on more than one shelf level, at the same temperature.
GRILL	3	To grill small pieces of meat, toast, etc....
3-ROAST (Grill+Fan)	3	To grill large pieces of meat.



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate and the temperatures (Function **P**).

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, the display shows "SETP".

To start the oven:

- turn **knob 1** to "0".
- press **button 2**. The display shows "--:--".

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

FOOD COOKING TABLES

Preheating time (minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
X	2	190	70 - 90
-	2	190	60 - 80
-	2	190	60 - 70
X	1	190	150 - 180
X	2	190	100 - 120
-	2 - 3	190	65 - 75
-	3	190	50 - 55

For fan-assisted and static functions, it is recommended to use the grill function (level 1 to 3).

Preheating time (minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
-	2	180	55 - 60
-	2	180	50 - 60
-	2	190	45 - 50
-	3	180	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	150	35 - 45
Filled pies (with cheese)		-	2	160	70 - 80
Tarts		-	3	180	45 - 50
Apple strudel		X	3	200	45 - 50
Biscuits		-	1 - 3	160	30 - 40
Cream puffs		X	1 - 3	180	40 - 50
Savoury Pies		X	3	180	55 - 60
Lasagne		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		-	2	180	45 - 50
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	190	25 - 30
Soufflés		-	2	180	55 - 65

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Toasts		X	5	4	2 - 3
Pork chops (N° 4)		X	5	3	30 - 35
Sausages		X	5	3	30 - 35
Bacon rasher		X	5	4	10 - 15
English breakfast		X	5	3	30 - 40
Spits		X	5	3	25 - 35
Chicken		-	5	3	60 - 70
Pork roast		-	5	3	75 - 90
Leg of lamb		-	5	3	90 - 120
Roast beef		-	5	3	90 - 120
Roast potatoes		-	5	3	40 - 50